Minimum of 120 total semester credits required for the degree.
Course credits shown in parentheses.

(6) INT’L PERSPECTIVES/U.S. DIVERSITY*
(3) Select from International Perspectives (IP) approved list:
http://www.registrar.iastate.edu/students/div-ip-guide
(3) Select from U.S. Diversity approved list:
http://www.registrar.iastate.edu/students/div-ip-guide

(10) COMMUNICATIONS AND LIBRARY
(3) ENGL 150 Critical Thinking and Communication
(3) ENGL 250 Written, Oral, Visual, Electronic Comp.
(1) LIB 160 Information Literacy
(3) SP CM 212 Fundamentals of Public Speaking

(9-15) HUMANITIES AND SOCIAL SCIENCES**
College of Agriculture & Life Sciences students, 9 credits
(3) Humanities course
(3) ECON 101 Principles of Microeconomics
(3) FS HN 342 World Food Issues
(This course can also meet the IP requirement)
OR, College of Human Sciences students, 15 credits
(6) Humanities courses
(3) ECON 101 Principles of Microeconomics
(3) FS HN 342 World Food Issues
(This course can also meet the IP requirement)
(3) Humanities or Social Science course

(7-8) MATHEMATICAL SCIENCES
(4) MATH 160 or 165 Calculus course
(3-4) STAT 101, 104 Statistics course

(17-19) PHYSICAL SCIENCES
(5) CHEM 177 and 177L General Chemistry I and Lab.
(3) CHEM 178 General Chemistry II
(4-6) CHEM 231 and 231L Organic Chemistry and Lab. or CHEM 331 and 332 Organic Chemistry I & II
(5) PHYS 111 or [115 plus 115L] Physics with laboratory

(10-11) BIOLOGICAL SCIENCES
(3) BBMB 301 or 316 Biochemistry
(3) BIOL 212 Principles of Biology II
(1) BIOL 212L Principles of Biology II laboratory
(2-3) MICRO 201 or 302† Microbiology
(1) MICRO 201L or 302L Microbiology laboratory

(49) FOOD SCIENCE AND HUMAN NUTRITION
(3) FS HN 101 Food and the Consumer
(1) FS HN 110 Professional and Educational Preparation
(3) FS HN 167 Introduction to Human Nutrition
(1) FS HN 203 Contemporary Issues in FSHN
(3) FS HN 207 Processing of Foods: Basic Principles
(2) FS HN 305 Food Quality Management and Control
(3) FS HN 311 Food Chemistry
(1) FS HN 311L Food Chemistry Laboratory
(1) FS HN 314 Professional Development -food science
(1) FS HN 315 Professional Skills -food science
(3) FS HN 351 Intro. to Food Engineering Concepts
(2) FS HN 403 Food Laws and Regulations
(3) FS HN 406 Sensory Evaluation of Food
(3) FS HN 407 Microbiological Safety of Foods of Animal Origin
(3) FS HN 410 Food Analysis
(2) FS HN 411 Food Ingred. Interactions & Formulations
(3) FS HN 412 Food Product Development
(3) FS HN 420 Food Microbiology
(3) FS HN 421 Food Microbiology Laboratory
(3) FS HN 471 Food Processing
(2) FS HN 472 Food Processing Laboratory

(6) PROFESSIONAL ELECTIVES
Select 6 credits from the following course list:
ABE 325; ACCT 215, 284, 285; AESHM 474; AN S 270/L, 360, 460; CHEM 211/L, 316/L; ECON 235, 301, 320, 335, 336, 337, 362, 460; FS HN 220, 242, 264, 265, 276, 408, 419, 442, 460, 490B, 491B, 496, 499; GLOBE 201, 220, 303; HORT 221, 461, 471/L; MGMT 310, 371, 414, 472; MIS 301; MKT 340, 447, 448 (Note: prerequisites for these courses must be met)

Food science internship experience is strongly recommended during the summers, and students can earn credits for the internship experience by enrolling in FS HN 491B.

(0-12) ELECTIVES – Select from any university coursework to earn ≥ 120 total credits prior to graduation.

NOTES:
* Students must fulfill the International Perspectives and U.S. Diversity requirements by selecting coursework from approved lists; these course may dual with other degree requirements.
** Links to approved humanities and social sciences courses: http://fshn.hs.iastate.edu/advising-and-resources/
†MICRO 302 has a prerequisite of BIOL 211

Updated January 2020